

COSTA RICA

Tarrazú CECA

Aeropress brew guide

15 g DOSE	225 g WATER	1:15 RATIO	90 °C TEMP
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GRIND

Medium-fine.

STEPS — STANDARD ORIENTATION

0:00	Add 15 g coffee, wet filter, pour 45 g water, stir 5 times.
0:30	Bloom complete. Pour to 225 g .
1:30	Begin a slow, even press.
~2:00	Press finishes — stop at the hiss.

WHAT TO TASTE FOR

Apricot, Caramel, Milk Chocolate

TROUBLESHOOTING

Bitter / over-extracted	Grind coarser, or start press at 1:15.
Sour / under-extracted	Grind finer, or extend steep to 2:00 before press.
Thin-bodied	Extend brew 10–15 s; press slower.
Silty / muddy	Coarsen grind slightly; don't rush the bloom.

VARIATION — INVERTED

Flip the plunger, add coffee and water, steep the full time, then flip and press. Heavier, more immersion-style cup. Use when you want more body and less clarity.